

il PAMPERO

ITALIAN BAR & RESTAURANT

RECIPES TO TRY AT HOME



IL PAMPERO BAR & RESTAURANT

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FOOD

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EGGS BENEDICT

INGREDIENTS

Based on two people sharing

2 English muffins

4 eggs

8 slices of cooked ham

4 tbsp Hollandaise sauce

1 tbsp of white wine vinegar

Pinch of salt

For the hollandaise sauce:

2 egg yolks

125g clarified butter

1 teaspoon of lemon juice

1 teaspoon of white wine vinegar

Pinch of salt

METHOD:

For the hollandaise sauce

- Place a large heatproof bowl over a pot of barely simmering water. In the bowl, whisk the yolks, lemon juice, and vinegar until well combined
- Gradually whisk in the butter in a thin stream and keep whisking until the sauce is thick enough for the whisk to leave tracks that hold for a couple of seconds (approx. 1 to 2 minutes)
- Season with salt. If the sauce is too thick, whisk in a few drops of hot water to thin

For the eggs benedict

- Bring a large saucepan two-thirds full of water to the boil. Add the salt and white wine vinegar and lower the heat to a bare simmer
- With the help of a spoon, create a vortex. Gently break the eggs into the water and allow to cook for 4 minutes
- Meanwhile, cut the muffins in half and toast on both sides
- Once everything is ready, place the two muffin halves on a plate and top each half with two slices of ham and an egg. Add a spoon (or more!) of the hollandaise sauce

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FRESH PASTA BOLOGNESE



INGREDIENTS

For the pasta dough

400g plain flour

4 medium eggs

1 tsp of extra virgin oil

Pinch of salt

For the sauce

400g chopped plum tomatoes

400g minced beef

50g carrots (finely chopped)

50g onions (finely chopped)

50g celery (finely chopped)

3 tbsp extra virgin oil

2 bay leaves

Salt to taste

Black pepper to taste

1 pinch of sugar

125 ml red wine

METHOD:

For the pasta dough

- Mound 350g of flour onto a large board, making a hollow in the centre
- Break the eggs one at a time and mix into the flour with a fork
- When the eggs are mixed into the flour, begin to knead the dough with your hands until stiff and elastic
- Cover with plastic wrap and place in the fridge. Leave to stand for at least 30 minutes
- Shape the dough into a rough circle using a rolling pin. Start in the centre and roll away from you towards the outer edge, working your way around until the sheet of dough is 1/8 inch thin or less. Use the leftover flour whenever it starts to stick to the surface or the rolling pin
- Using the sheets of pasta, create as many shapes as you can! Get creative and have fun!

For the sauce

- Heat oil in a pan over a medium flame and add the chopped celery, onions, carrots and bay leaves. Stir and leave to sweat.
- Stir in the meat and cook until browned, pour in the wine. Increase the heat to boil off the alcohol.
- Add the chopped tomato to the pan, mix well and season with salt, pepper and sugar.
- Reduce the heat and cover with a tight-fitting lid. Leave to cook gently for at least 2 hours, stirring occasionally

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FRESH TAGLIATELLE WITH BROAD BEANS (FAVE CON GUANCIALE)



INGREDIENTS

Based on 4 people sharing

400g fresh tagliatelle

150g fresh broad beans (peeled)

100g guanciale (pork cheek lard)

40g pecorino romano cheese

15g chopped parsley

2 tbsp extra virgin oil

Salt and pepper

METHOD:

- Finely chop the guanciale, removing any rind, and fry in a large frying pan without any added fat until golden and crispy
- Add the broad beans to the pan and cook with the guanciale for a few minutes. Add some water and reduce the heat
- In the meantime, bring a pot of salted water to boil. Add the tagliatelle for half of the required cooking time
- Once done, strain the pasta and add it to the sauce. Cook together for a few minutes, stirring occasionally. Add water if needed to prevent the sauce drying out
- Remove the pan from the heat, add the grated pecorino cheese, parsley, olive oil and mix thoroughly. Taste and adjust if necessary
- Serve immediately with a little sprinkling of pecorino cheese and black pepper

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RISOTTO WITH ARTICHOKES AND GOAT'S CHEESE



INGREDIENTS

Based on 4 people sharing

350g carnaroli rice

60g goat's cheese

30g butter

30g parmesan cheese (grated)

10g parsley (chopped)

10g mint (chopped)

4 fresh artichokes

2 tbsp extra virgin oil

1 ltr vegetable stock

1 lemon

1 garlic clove (finely chopped)

Salt and black pepper

METHOD:

- Peel the artichokes back to their pale, light leaves, then halve them and remove the hairy chokes with a teaspoon. Place them in a pan of water with half the lemon juice
- Heat the oil in a saucepan over a medium flame and add the garlic
- When tender, finely slice the artichokes and mix with the garlic in the pan. Season with salt and pepper
- Add the rice to the pan, mix and leave to cook for a few minutes. Slowly start to stir the stock into the rice - a ladleful at a time, until the rice is cooked
- Meanwhile cut the goat's cheese into small cubes and put aside for later
- Once the risotto is cooked, remove the pan from the heat and add the remaining ingredients. Mix thoroughly. Taste and adjust if necessary
- Transfer the risotto onto a serving plate and garnish with the goat's cheese cubes and mint leaves

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FRESH PASTA ARRABBIATA

A simple pasta recipe using only a handful of ingredients

INGREDIENTS

For the pasta dough

400g plain flour

4 medium eggs

1 tsp of extra virgin oil

Pinch of salt

For the sauce

400g chopped plum tomatoes

20g parsley

2 garlic cloves

1 fresh red chilli

3 tbsp extra virgin oil

Pinch of salt

Pinch of sugar

METHOD:

For the pasta dough

- Mound 350g of flour onto a large board, making a hollow in the centre
- Break the eggs one at a time and mix into the flour with a fork
- When the eggs are mixed into the flour, begin to knead the dough with your hands until stiff and elastic
- Cover with plastic wrap and place in the fridge. Leave to stand for at least 30 minutes
- Shape the dough into a rough circle using a rolling pin. Start in the centre and roll away from you towards the outer edge, working your way around until the sheet of dough is 1/8 inch thin or less
Use the leftover flour whenever it starts to stick to the surface or the rolling pin
- Using the sheets of pasta, create as many shapes as you can! Get creative and have fun!

For the sauce

- Heat the oil in a pan over a medium flame, add the chopped garlic and chilli
- Add the chopped tomato to the pan and let it cook for 15 minutes. Mix well, season with a pinch of salt and sugar
- Meanwhile, bring a pot of salted water to boil. Once boiling, cook the pasta for a few minutes. Strain the pasta when done
- Add the pasta to the sauce, mix well and add the parsley.
- Transfer the pasta to a serving plate

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PUMPKIN SOUP WITH GORGONZOLA FONDUE & HAZELNUTS



INGREDIENTS

Based on 4 people sharing

1 medium white onion

2 butternut squash

50 g Gorgonzola cheese

50 ml double cream

3 tbsp peeled hazelnuts (grounded)

3 tbsp of extra virgin oil

1 pinch of sugar

Salt and pepper

METHOD:

- Preheat the oven to 180 degrees
- Carefully cut the pumpkin in half and scoop out the seeds
- Place the pumpkin on an oven tray and season with half of the oil, salt, pepper and sugar
- Roast for 35 minutes (or longer) until the orange flesh can be easily pierced with a fork. Set it aside to cool for a few minutes
- Heat the remaining oil in a large pan/pot, add the chopped onion and let it cook until see-through
- In the meantime, peel the pumpkin skin off the pumpkin with a spoon and discard the skin
- Add the pulp to the pan/pot, breaking it up slightly with a stirring spoon. Pour in some water and bring the mixture to boil, then reduce heat and simmer for about 10 minutes
- While the soup is cooking, pour the double cream and gorgonzola cheese in a pot and let it slowly melt
- Once the pumpkin mixture is done, remove the soup from the heat and blend it with an immersion blender, taste and adjust if necessary
- Transfer the puréed soup to a serving bowl and garnish with the fondue and the grounded hazelnuts

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PEA AND CRISPY HAM SOUP



INGREDIENTS

Based on 4 people sharing

800g fresh peas

500ml vegetable stock

20g butter

3 tbsp olive oil

1 onion (chopped)

4 slices of parma ham

Salt and black pepper

METHOD:

- Heat the oil in a saucepan, add the onion and cook until it is see-through in colour
- Add the peas and vegetable stock and bring to the boil. Reduce the heat and simmer until the peas are soft
- In the meantime, put the sliced ham between two sheets of baking paper. Add weight on top to keep it flat. Cook in the oven at 170 degrees for 10 minutes
- Once done remove the soup from heat, add the butter and blend it with an immersion blender. Taste and adjust if necessary
- Transfer the puréed soup to a serving bowl and garnish with the crispy ham

COCKTAILS

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OUR FAVOURITE COCKTAILS

PEPE'S SPRITZ



INGREDIENTS

30 ml Solerno blood orange liquor

20 ml Italicus

Splash of Prosecco

Splash of soda water

METHOD:

- Prepare a large white wine glass with ice
- Measure and pour all of the ingredients over the ice
- Stir well in a circular motion to make sure all the liquids have been mixed
- Garnish with a slice of blood orange tucked into the side of the glass and serve

THE BULLDOG (HIBISCUS NEGRONI)



INGREDIENTS:

25 ml Hibiscus infused gin

25 ml Antica Formula

25 ml Campari

METHOD:

- Pour the gin, Antica Formula and Campari into a mixing glass with ice. Mix using the throwing method
- Strain into a tumbler and add some fresh ice
- Garnish with a slice of dried orange and some hibiscus tea before serving

PICTURE PERFECT (PEAR MARTINI)



INGREDIENTS:

45 ml Pear infused vodka

15 ml Amber vermouth

2 drops Peychaud's bitters

METHOD:

- Pour the vodka, Amber Vermouth and bitters into a cocktail shaker with ice
- Close and shake vigorously until you feel the cocktail shaker is cold and you can see condensation on the outside.
- Strain into a Martini glass, garnish with a slice of dried pear and serve

CLASSIC NEGRONI



INGREDIENTS:

25 ml gin

25 ml Antica Formula

25 ml Campari

METHOD:

- Pour the gin, Antica Formula and Campari into a mixing glass with ice.
- Mix using the throwing method
- Strain into a tumbler and add some fresh ice
- Garnish with a slice of orange and serve